



SIMPLE – BEAN AND HAM SOUP WITH CSIPETKE

JOY TO THE WINE

YIELD: 4 Quarts

TIME: About 3 hours

INGREDIENTS:

FOR THE SOUP

- 1 pound dry pinto beans, washed
- 6 large carrots, sliced
- 1 large yellow onion, chopped
- 3 celery ribs, sliced
- ½ cup green pepper, chopped
- 1 large garlic clove, minced
- 4 – 8 ounces cooked ham, chopped
- 1 tablespoon chili powder
- Approximately 3 cups water

FOR THE CSIPETKE

- 1 cup all-purpose flour
- 1/2 teaspoon salt
- 1 large egg

PREPARATION



1. Soak the beans in cold water overnight. Drain the beans.
2. In a large Dutch oven or stockpot, combine the beans, carrots, onions, celery, pepper, garlic, ham and chili powder. Add the water. The ingredients should be covered by about 2 inches, add more water as necessary. Bring to a boil, then reduce heat and simmer, partly covered, for 2-1/2 hours or until the beans are tender, adding more water as needed.
3. To make Csipetke, mix flour, salt and egg and knead for approximately 5 minutes until a dough is formed. Leave to rest, covered, for a minimum of 15 minutes.
4. Flatten the dough and pinch off roughly 1/3 inch size pieces. Boil in salted water until they float, approximately 5 minutes, before adding to the finished soup. Alternatively, you may add the Csipetke directly to the soup towards the end of its cooking time.
5. Serve the soup and Csipetke immediately.

